Broiled Dill Salmon

Serves: 4

Ingredients:

1/2 cup melted butter or olive oil
2 teaspoons lemon juice
1 teaspoon salt
1 tablespoon fresh dill chopped
1/8 teaspoon red pepper
4 salmon steaks, cut 1 inch thick (about 2 pounds)

Preparation:

1) Place melted butter, lemon juice, salt, fresh chopped dill and red pepper in small bowl and stir to combine.
2) Preheat broiler.
3) Place salmon steaks on lightly greased pan and brush with half of seasoned butter.
4) Broil, 5 inches from source of heat, 5 to 10 minutes.
5) Turn heat to 400°F, close oven and bake an additional 5 - 8 minutes.
6) Brush with remaining butter blend. Serve.

Chef's Tip

Check the date on your baking powder to see if it is still current as it will have lost its rising power if it is not.